

La Sorella

Outside Catering at La Sorella

lasorella.co.uk



La Sorella

Canapes £1.50 each

Delicious bite sized nibbles perfect for a drinks reception, meetings and pre dinner

Min 80 pieces - 72hrs notice

Fish

Smoked salmon on sourdough pancakes with horseradish & Sicilian lemon mascarpone

Confit tuna on roast new potato with 'nicoise' dressing of black olive, caper & muscatel vinegar

Venetian creamed 'Montecatò' salt cod on crostini with balsamic reduction

Brown crab, spring onion & courgette fritter with soft herb creme fraiche

Meat

Figs wrapped in parma ham with gorgonzola dolce

Flaked ham hock, cornichon & mustard mayo on baby gem leaf

Chicken liver parfait on crostini with pumpkin mostarda

Home cured beef bresaola tuille stuffed with rocket & parmesan

Vegetarian

Sicilian aubergine 'cajonata' & feta cheese crostini

Goats cheese roulade with romesco sauce (Spanish almond & roast pepper sauce)

Ricotta & black truffle on crostini

Farinata with sun blushed tomatoes & basil



La Sorella

Lasagne & Leaves

At La Sorella we pride ourselves on making the best Lasagne about. Having grown up eating Uncle Arnaldos lasagne every summer on Lago di Como where our Italian heritage was born we see it as our right of passage to serve only the best.

Whether you want to swing by the Wine bar to buy a portion, have a hot tray delivered to your office for lunch or your feeding 100 kids on scouts camp we got you!

Min 8 on delivery/ no min on collection - 72hr notice

Porcini, black truffle & fiore di latte with tarragon pangrattato*

Wild garlic, spinach & ricotta with nutmeg pangrattato* (add smoked salmon for fish option)

Aged Ox cheek, chianti & smoked mozzarella with rosemary pangrattato*

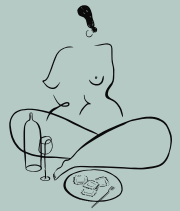
Smoked haddock, fennel, leek & soft herb with caper pangrattato*

Salt marsh lamb, provolone & sun dried tomato with mint pangrattato*

'Poor mans Parmesan' Crispy fried breadcrumbs with garlic, chilli & parsley

All lasagnes served with a fresh leaf salad using locally sourced organic produce

Add 'scarpetta' - freshly baked focaccia to mop up the sauce £2.50 a head



La Sorella

Dolce

We are lucky enough to have a team full of chefs that just love dessert! From cakes to tarts, brownie to flapjacks and eaton mess or pavlova we can cater to your sweet desires

Our favourites

Clementine & pistachio Persian love cake

Salted caramel banana & chocolate chip cake

Sweet beetroot & chocolate ganache cake

Lemon & poppy seed cake



La Sorella

Seasonal picnic hamper

Perfect for light lunches, small gatherings inside or out in the sun. We make up our hampers with a delicious array of our famous home made focaccia sandwiches, frittata, salads, cured meats, cheese and more.

Seasonal salads

Fennel, caper, cornichon, guindillas & moscatel vinegar salad

Cabbage, parmesan, parsley, pomegranate & lemon salad

Campanelle pasta, basil pesto, courgette & roast tomato salad

Tuscan panzanella bread salad with tomatoes, olives, cucumber & onion

Potato, soft herb, spring onion, smoked sardine & saffron aioli

Roast pepper, salami piccante, courgette, datterini tomatoes & chickpea

Butternut squash, borlotti bean, spinach, fetta & pumpkin seed

Home made focaccia sandwiches

Fior di latte, basil pesto, tomato creme & rocket

Smoked cheddar, plum tomatoes, balsamic onion chutney & rocket

Mediterranean vegetables, salsa verde, tomato creme & rocket

Smoked salmon, cucumber, lemon & soft herb mascarpone with watercress

Prosciutto cotto, basil pesto, tomato creme & rocket

Ventracina salame, basil pesto, mozzarella & rocket

Beef bresola, horseradish cream cheese, pickles & rocket

Frittatas

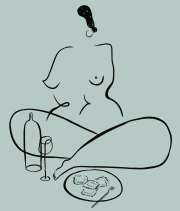
Mediterranean vegetable, fetta & basil

Truffled mushroom, tarragon & ricotta

Roast squash, goats cheese, coriander, confit garlic & onion

Courgette, chilli, mint & pea

Potato, piquilo pepper, n'duja, parmesan & thyme



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Frittatas

Mediterranean vegetable, fetta & basil

Truffled mushroom, tarragon & ricotta

Roast squash, goats cheese, coriander, confit garlic & onion

Courgette, chilli, mint & pea

Potato, piquilo pepper, n'duja, parmesan & thyme

Cured meats & cheeses

At La Sorella with have a fantastic array of artisan cheese and cured meats, please ask for t he full list of stocked items as availability will vary.

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Min 10 on delivery/ no min on collection (choices may be limited) 24hr notice



La Sorella

Wedding & Celebration feasts

Starters

Vegetarian

**Soft boiled hens egg on beetroot carpaccio, celeriac remoulade, pico blue crisps & pumpkin seeds
whipped ricotta & mozzarella with heritage tomatoes, muscatel vinegar & focaccia crostini
Wild garlic* & grana moravia (veg parmesan alternative) arrancini on pomodoro with oregano
Burrata with farinata, roast peppers, chickpeas & chermoula
Sicilian sweet & sour aubergine caponata with basil, pine nuts & noccelara olives
Truffled potato tortellini in porcini mushroom broth**

Fish

**Marinated Galician octopus, capers, oregano, chilli & lemon
House cold smoked sea trout with pickled cucumber, labneh & flat bread
Crab & soft herb arrancini on pomodorro with mascarpone, chilli & lemon
Creamed salt cod 'Montecato' on brushetta with slow roast tomatoes & aged balsamic
Tuscan 'panzanella' bread salad with king prawns & saffron aioli
Creme fraiche & botarga tortellini in seafood broth**

Meat

**Marinated Galician octopus, capers, oregano, chilli & lemon
House cold smoked sea trout with pickled cucumber, labneh & flat bread
Crab & soft herb arrancini on pomodorro with mascarpone, chilli & lemon
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Mains

Vegetarian

- Roast North African cauliflower with borlotti beans, preserved lemon, piquilo peppers & gremolata
- Crespelle of wild mushroom, tarragon & pecorino Toscana on buttered spinach
- Roast globe artichokes & radicchio on soft polenta with salsa verde & almonds
- Rotolo of delicate pumpkin, ricotta & nutmeg on spinach puree with rocket & walnuts
- Courgette, pea & mint risotto with smoked mozzarella fritti
- Roast aubergine on basil mash potato with salsa rossa & wild leaf salad

Fish

- Tuscan 'cacciucco' fish stew with market fish, mussels & crab
- Slow braised squid, n'duja & potato with rainbow chard in pomodoro & white wine
- Roast hake on cavolo nero & pine nut puree with roast dateline tomatoes & salsa verde
- Smoked haddock haddock, soft herb & fennel chowder with new potatoes
- Rotolo of salt cod & mascarpone on pomodoro with raw courgette, mint & chilli salad
- Baked tarragon gnocchi in a cream sauce with salmon, king prawns & samphire

Meat

- Confit duck leg with casteluccio lentils, roast beetroot, chard & horseradish creme fraiche
- Pressed pork belly with celeriac puree, caramelised hispi cabbage & cider braised shallots
- Braised Hereford cross Ox cheek & chianti ragu on soft polenta with heritage carrots & cavolo nero
- Flat iron free range chicken leg on truffled mash potato with wild mushrooms, leeks & gremolata
- Rotolo of braised salt marsh lamb & ricotta on fonduta with tender stem broccoli & datterini tomatoes
- Slow roast goat shank with pumpkin mash, wood smoked balsamic onions & charred peppers



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Wedding & Celebration feasts

Desserts

Pistachio panna cotta with e.v olive oil

Chocolate delice, chocolate crumb, mascarpone & salt caramel

Burnt Lemon tart with creme fraiche

Peach & almond nougat semi freddo with brandy apricots

Coconut & cherry frangipane with berry compote

White chocolate, raspberry & grappa cheesecake with lemon curd

The restaurant experience

The restaurant experience is all about recreating your favourite meal from one or if you like all four of our establishments whether its Pasta Loco Carbonara, Pasta Ripienas truffle mushroom mezzaluna, Bianchis wild sea bass carpaccio or La Sorellas Persian love cake.

We can create a menu from dishes you have tried, tested and already have fallen in love with. It really is all about bringing the original restaurant experience to your big day be it a wedding or a 50th we'd love to recreate your favourite foodie moment from our restaurants.